

Skillet Apple Charlotte

A classic apple charlotte has a crust of buttered bread slices filled with caramelized apples. In this quick version, apple wedges are sautéed with honey and maple syrup, topped with buttered toast and turned out of the pan like a tarte Tatin. **Plus: More Dessert Recipes and Tips**

Ingredients

- 3 Granny Smith apples (about 1 1/2 pounds)—peeled, cored and cut into sixths
- 2 tablespoons pure maple syrup
- 1 tablespoon honey
- 3 tablespoons unsalted butter
- 4 slices of white sandwich bread, crusts removed
- 1 teaspoon sugar
- 3 tablespoons apricot preserves
- Sour cream for serving

Directions

Step 1

Preheat the oven to 400°. In a 7- or 8-inch ovenproof nonstick skillet, arrange the apples snugly, cored side up. Add the maple syrup, honey and 2 tablespoons of the butter and bring to a boil over high heat. Reduce the heat to low, cover and cook, gently shaking the pan occasionally, until the apples are tender, 5 minutes. Uncover and cook over high heat, shaking the pan a few times, until the liquid is evaporated and the apples are caramelized, 7 minutes.

Step 2

Arrange the bread slices in a square on a work surface. Trim the corners of the slices to form a round the size of the skillet. Spread the bread with the remaining 1 tablespoon of butter and sprinkle with the sugar. Arrange the bread over the apples, sugared side up. Bake for 20 minutes, until the bread is toasted. Invert the charlotte onto a plate.

Step 3

In a heatproof bowl, melt the apricot preserves in a microwave oven for 30 seconds. Spread the preserves over the apples. Cut into wedges and serve warm with a dollop of sour cream.

